



locally coppiced wood fuels our fires, cooking
with roaring flames & smoking hot embers

Daily Dings


Gambas Pil Pil Prawns, Garlic & Chili, parsley butter with focaccia £12 (GF)*

Tandoori Marsala marinated Chicken Thighs shredded lettuce wood fired flat bread, chili and masala

Hot skillet of rich tomato sauce, goats cheese, pepperoni & toasted ciabatta £15

Sweet potato, lentil, roasted red onion, rocket, toasted pecans, salad maple mustard dressing £15

Smaller Plates

DAILY MADE FROM FRESH LOCAL INGREDIENTS Soup and crusty wedge £6.95 (GF)* 

INDIVIDUAL RYE BAY SCALLOP with garlic & chili butter £3.50 (GF)*

LEMON AND HERB MARINATED TOFU, wilted kale pickled red onion, sesame seeds £8.50  (GF)*

SMOKED PAPARIKA CHICKPEA & BUTTERBEAN HUMMUS crudites £8.50  (GF)*

CRISPY CHILI SQUID globe spicy vinegar £9

WHOLE BAKED CANEMBERT, toasted ciabatta, chili jam £16 (GF)*

Larger Plates

ROASTED SWEET POTATO, CHICKPEA & SPINACH CURRY with coconut rice £15  (GF)*

SUSSEX STEER BEEF BURGER monterey jack cheese, lollo rosso lettuce, onion and bacon chutney, &
chunky chips £16 (GF)*

DAILY SOUTH COAST CATCH Roasted squash, new potatoes, cherry tomatoes with tarragon & dill £22 (GF)*

SUSSEX STEER STEAKS 10oz Rump £26 OR 10oz Rib-eye £32 Chunky chips, flat mushroom, cherry vine
tomato with peppercorn or stilton (GF)*

HOT SMOKED SALMON HASH, smashed & roasted new potatoes, boiled egg with a caper, spring onion &

Just a little more

Greengrocer salad / Chunky chips / Garlic flatbread / Onion rings / seasonal greens, Macaroni
cheese & garlic crumb / sweet potato fries £4.50 Halloumi fries £6.75

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US



GLUTEN FREE AVAILABLE



VEGAN ALTERNATIVE

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ICED CREAMS & SORBETS Vanilla, Salted Caramel, Cookies &
Cream, Café Latte, Passion fruit sorbet, Lime sorbet
3 scoops £6

BRIOCHE CHOCOLATE BREAD & BUTTER PUDDING with ice cream
£8.50

STICKY TOFFEE PUDDING with clotted cream £8.50

TREACLE TART & CLOTTED CREAM £8.50

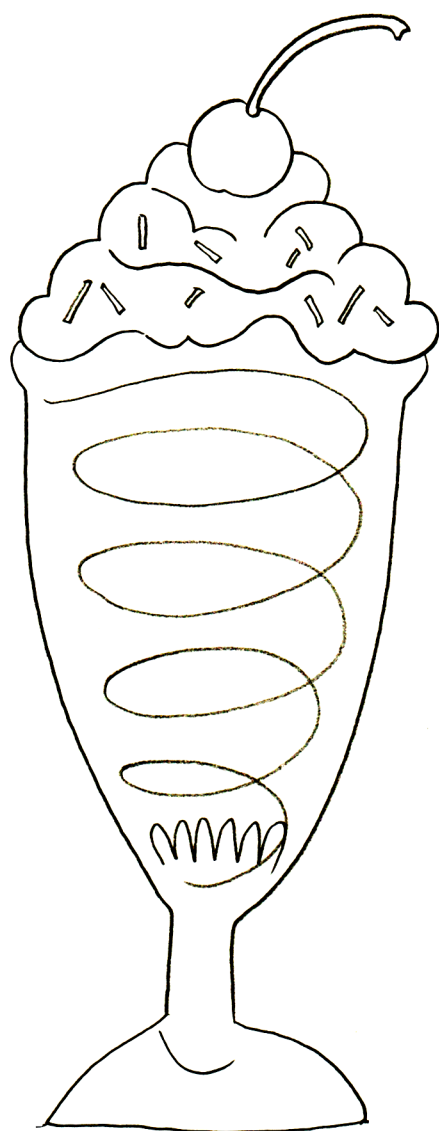
SEASONAL FRUIT CRUMBLE oat & nut crumb with custard £8.50

ARTISAN CHEESE BOARD, quince jelly, crackers, celery & frozen
grapes £14

Sweet treats

Hot drink (excludes liqueur) & a mini sweet
treat £6

Chocolate brownie, lemon posset, sticky toffee,
Chocolate cheesecake OR ice cream



• • • From the cup • • •

Swiss water decaffeinated coffee—Contrary to the majority of decaffeinated coffees in the
UK, which resort to harsh chemicals, Swiss water is untouched by anything

English Breakfast 2.75

Earl Grey 2.75

Lemon & Ginger 3

Apple & Blackberry 3

Peppermint 3

Decafe English 3

Americano 3.25

Cappuccino 3.25

Flat white 3.25

Latte 3.25

Espresso single 2.5

Espresso double 3.25

Irish Coffee 8

Tia Maria Coffee 8

Brandy Coffee 8

Baileys Coffee 8

Hot chocolate 3.50

Mocha 4

Add a syrup...Gingerbread, Caramel, Vanilla, Cinnamon or Chocolate Mint 60p

Caramel Coffee Frappe 5

Chocolate Frappe 5

Ice Cream iced Coffee 5

SWEET DESSERT

COCKTAILS

RASPBERRY SOUR

RASPBERRIES, VODKA, LEMON, BITTERS

TIRAMISU
MARTINI

KAHILUA, ESPRESSO, VODKA, CHOCOLATE

LEMON SGROPPINO

PROSECCO, LEMON SORBET, LIMONCELLO